

### **MENU 1 16,- €**

Beef consomme with noodles and vegetable  
120g Slow baked marinated beef sirloin „SVÍČKOVÁ“  
with home made cranberry sauce, cream  
and dumplings

Home made apple pie

### **MENU 2 18,- €**

Mixed fresh salad

200g “PRAGER SCHNITZEL“ made from pork  
tenderloin and served on a shallot purée with pickles  
and lemon

Home made apple „STRUDEL“ with vanilla cream, rum  
caramel and whipped cream

### **MENU 3 20,- €**

Original Czech soft ripened cheese – „Olomoucké  
syrečky“ served with spring onion and bread

700g Pork knuckle confit with baked garlic, spring  
onion, cream horseradish, Dijon sauce and bread

Home made apple „STRUDEL“ with vanilla cream, rum  
caramel and whipped cream

### **MENU 4 18,- €**

Duck paté with marinated morello cherries and  
almond pieces served with toasts and frisée salad  
with radicchio

200g Crisp-baked chicken breast with thyme and  
honey glaze and green peas Side-dish: jasmine rice  
Chocolate ice-cream with morello cherries marinated  
in cognac, served with whipped cream

### **MENU 5 16,- €**

Beef consomme with noodles and vegetable  
Beef goulash with delicious dumplings, grilled  
chili pepper, fresh marjoram and grated horseradish  
Home-made fried donut rested on cinnamon curd  
with raisins, lemon peel served with apples marinated  
in caramel with lemon and cloves

### **MENU 6 18,- €**

Duck „KALDON“ soup, a delicious creamy soup  
with root vegetables and meat

Boar prepared with our Moravian red wine and thyme  
with our own cranberry sauce

Side dish: farina gnocchi

Home-made fried donut rested on cinnamon curd  
with raisins, lemon peel served with apples marinated  
in caramel with lemon and cloves

### **MENU 7 22,- € /26,- €**

Roasted Prague Ham with fruit grilled in butter  
(apple, pear) served with white baguette,  
our cranberry sauce and sprinkled  
with fresh horseradish

780g Half or a 390g quarter of deboned baked duck  
on red sauerkraut with apples and Carlsbad  
dumplings served in a baking pan

Home made apple „STRUDEL“ with vanilla cream, rum  
caramel and whipped cream

### **MENU 8 22,- €**

Mixed fresh salad

200g Salmon steak with herbs and black sesame  
with beurre blanc lime sauce Side-dish: jasmine rice  
Chocolate pancake with honey curd and strawberry  
sauce, served with whipped cream

**MENU 9 25,- €**

Grilled goat's cheese "Bûche de chèvre" on toast  
with marinated beetroot in balsamic vinegar,  
salad with honey dressing and pine nuts

200g Marinated pork tenderloin encased in herbs  
served on forest mushroom ragout with potato  
wedges, cherry tomatoes, salad, garnished  
with flakes of black truffle

Chocolate pancake with honey curd and strawberry  
sauce, served with whipped cream

**MENU 10 22,- €**

550g A quarter of baked goose deboned filled  
with „SHOULET“ (peas, groats, garlic) served  
on buttered leek and fried onion

Home made apple „STRUDEL“ with vanilla cream, rum  
caramel and whipped cream

**MENU 11 17,- €**

Beef consommé with vegetables, beef and pasta

200g Veal prepared on Lobkowitz dark beer  
and caramel with toasted home made potato  
dumplings

Chocolate pancake with honey curd and strawberry  
sauce, served with whipped cream